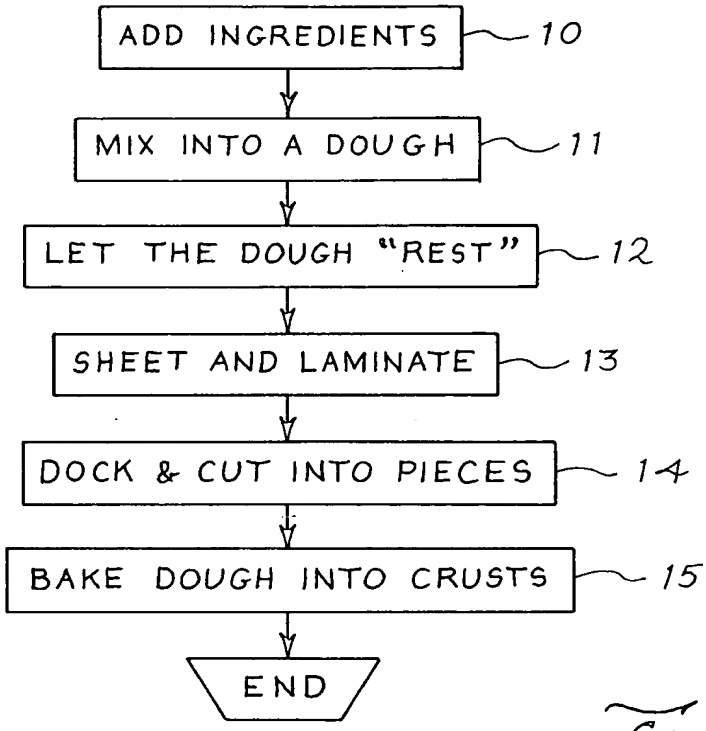
ADD INGREDIENTS
10
MIX INTO A DOUGH
11
LET THE DOUGH "REST"
12
SHEET AND LAMINATE
13
DOCK & CUT INTO PIECES
14
BAKE DOUGH INTO CRUSTS
15
END

Fig. 1

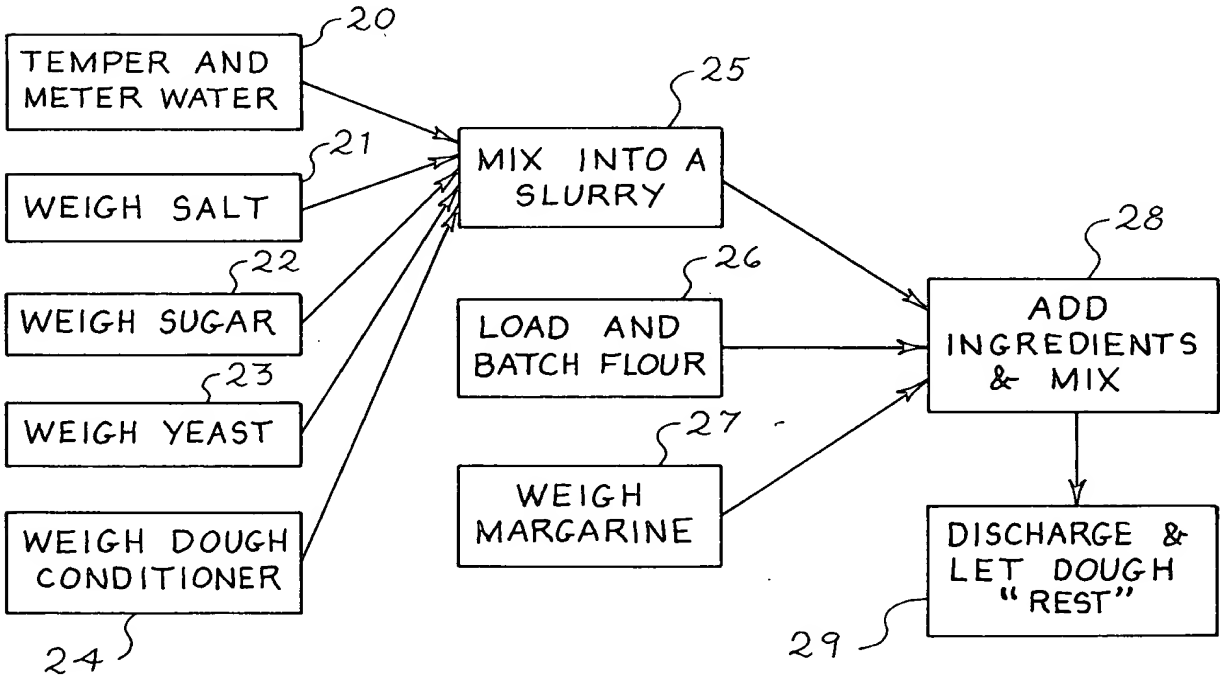
TEMPER AND METER WATER
20
WEIGH SALT
21
WEIGH SUGAR
22
WEIGH YEAST
23
WEIGH DOUGH CONDITIONER
24
MIX INTO A SLURRY
25
LOAD AND BATCH FLOUR
26
WEIGH MARGARINE
27
ADD INGREDIENTS & MIX
28
DISCHARGE & LET DOUGH "REST"
29

Fig. 2

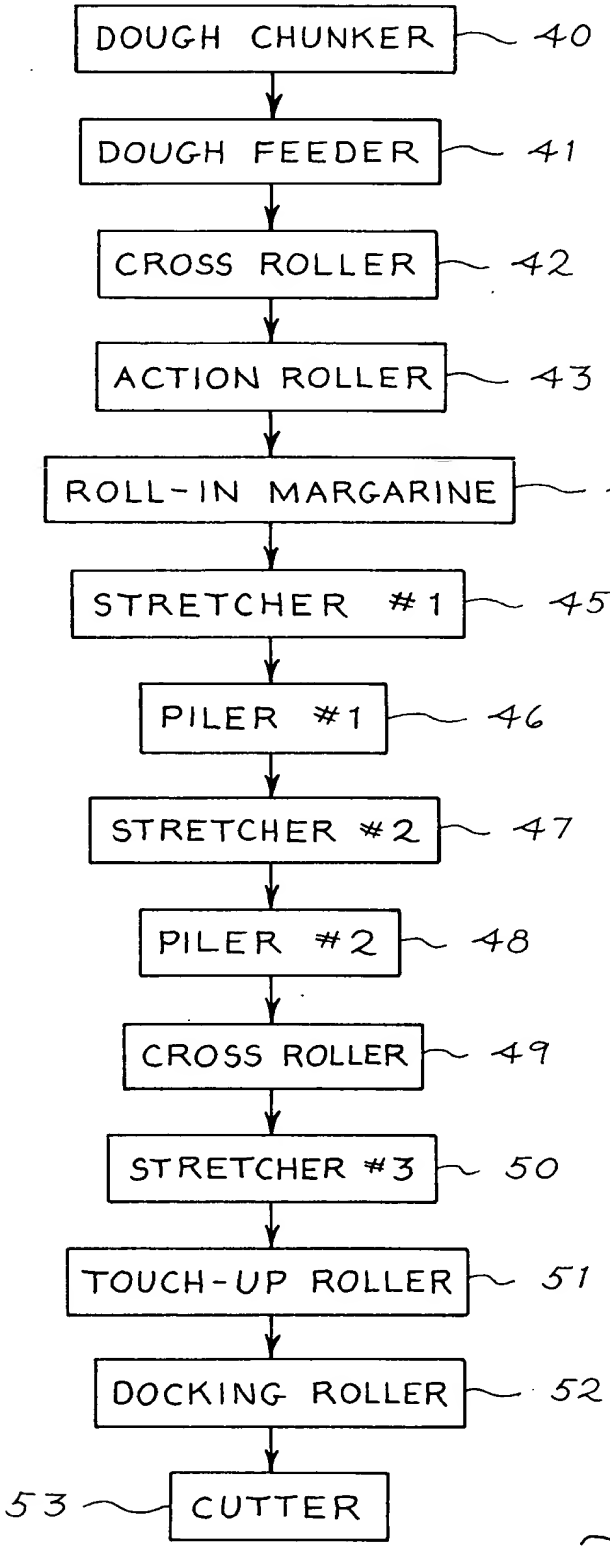
DOUGH CHUNKER
40
DOUGH FEEDER
41
CROSS ROLLER
42
ACTION ROLLER
43
ROLL-IN MARGARINE
44
STRETCHER #1
45
PILER #1
46
STRETCHER #2
47
PILER #2
48
CROSS ROLLER
49
STRETCHER #3
50
TOUCH-UP ROLLER
51
DOCKING ROLLER
52
53
CUTTER

Fig. 3

0022607 2905560

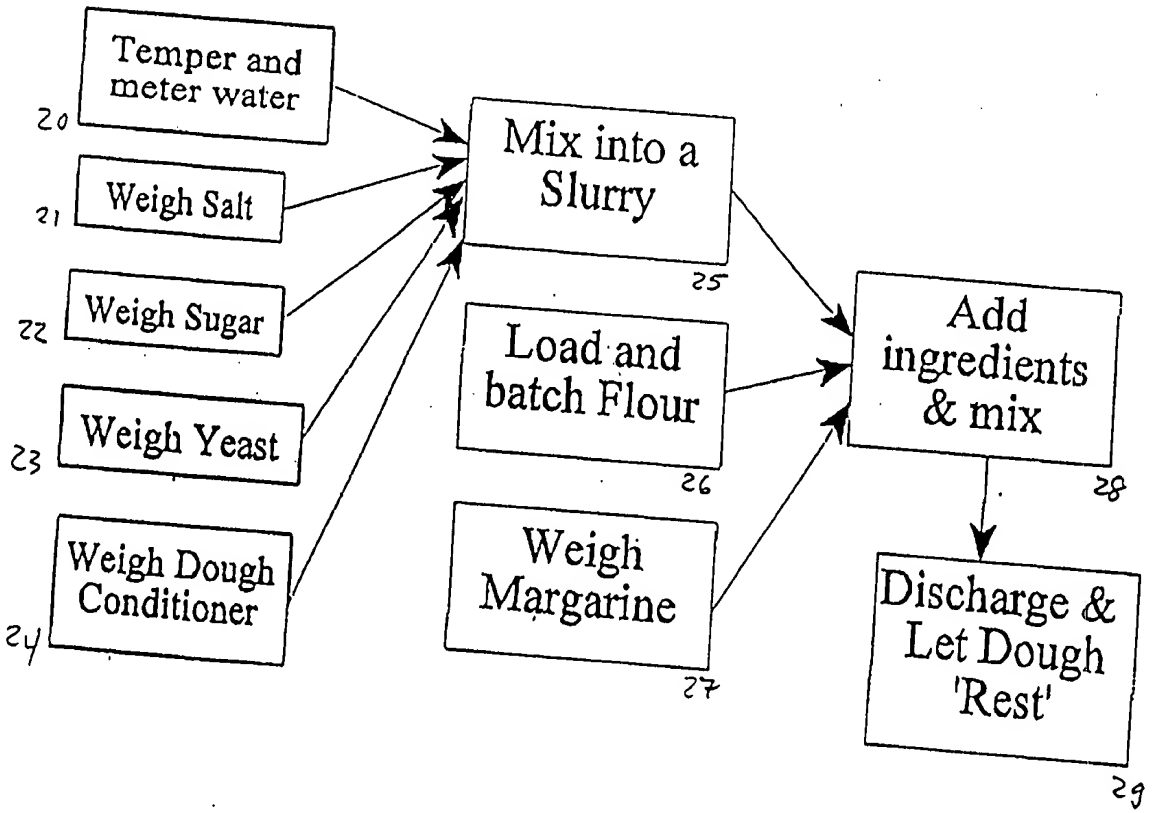

FIGURE 2

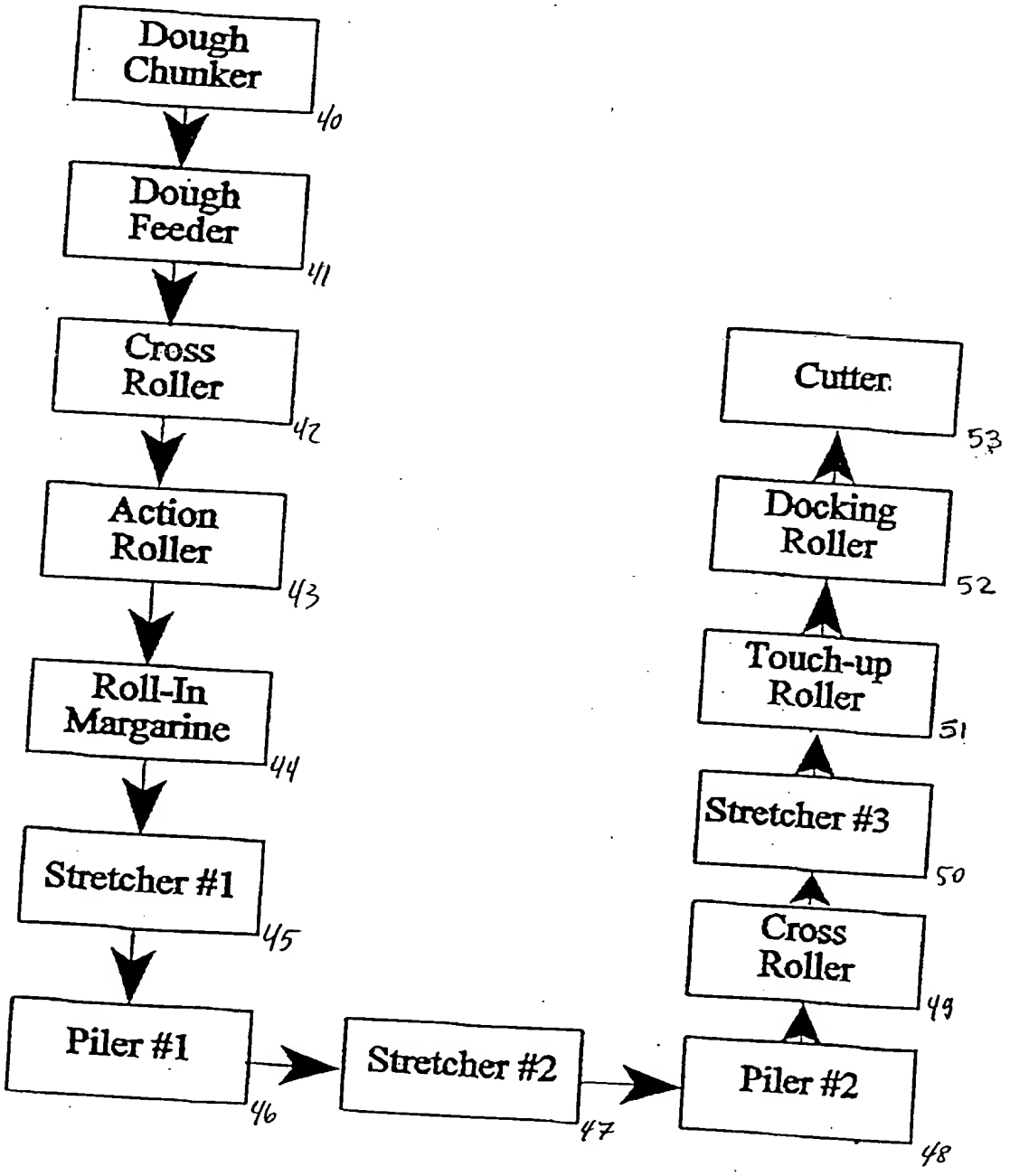
Dough Chunker
40
Dough Feeder
41
Cross Roller
42
Action Roller
43
Roll-In Margarine
44
Stretcher #1
45
Piler #1
46
Stretcher #2
47
Piler #2
48
Cross Roller
49
Stretcher #3
50
Touch-up Roller
51
Docking Roller
52
Cutter
53

FIGURE 3